

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.6 kg (92.9%)	80.5 %	4
Grain	Weyermann - Carapils	0.15 kg (5.4%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.05 kg (1.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	35 g	60 min	6 %
Aroma (end of boil)	Motueka	65 g	1 min	6 %
Dry Hop	superdelic	50 g	5 day(s)	10.5 %
Dry Hop	nelson sauvin	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---